

Taste the Gables 2026 Lunch Menu

\$35 (does not include tax and gratuity)

Appetizers

CHOICE ONE

Aji de Gallina Croquettes

Golden crispy croquettes filled with creamy Peruvian shredded chicken stew infused with aji amarillo peppers and parmesan cheese

Classic Peruvian Ceviche

Fresh fish delicately marinated in traditional leche de tigre with fresh lime juice, red onions, cilantro, sweet potato and Peruvian corn

Tequeños de Queso

Crispy handcrafted Peruvian cheese rolls served with COSTAZUL's signature dipping sauce

Main Course

CHOICE ONE

Branzino with Cilantro Rice

Pan-seared Mediterranean branzino served over aromatic cilantro rice with traditional salsa criolla

Lomo Saltado or Chicken

Traditional Peruvian wok-fired sauté with your choice of beef tenderloin or chicken, tossed with tomatoes, onions and soy sauce, served with jasmine rice and crispy fries

Aji de Gallina

Classic creamy Peruvian chicken stew prepared with aji amarillo peppers, parmesan cheese and pecans, served with jasmine rice and boiled potatoes

Dessert

Chef's Dessert of the Day

Ask your server for our daily sweet creation



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness, especially if you have certain medical conditions

Taste the Gables 2026 Dinner Menu

\$60 (does not include tax and gratuity)

Appetizers

CHOICE ONE

Choros a la Chalaca

Fresh mussels topped with a traditional Peruvian relish of red onions, tomatoes, Cilantro, lime juice, and rocoto peppers

Chicken or Shrimp Causa

Delicate layers of Peruvian yellow potato and avocado filled with your choice of chicken or shrimp salad finished with a velvety huancaína sauce and fresh microgreens.

Avocado Gratin

Fresh avocado topped with shrimp and lump crab meat in a rich seafood gratin sauce, finished with a golden parmesan crust and served with crispy plantain tostones.

Main Course

CHOICE ONE

Corvina a lo Macho

Pan-seared corvina topped with a rich seafood cream sauce served with a rich seafood cream sauce served with Yuca frita and jasmine rice.

Grilled Octopus Risotto Costazul

Chargrilled octopus glazed with traditional anticuchera sauce, served over creamy parmesan risotto and finished with Costazul's signature salsa madre.

Fettuccini with Lomo

Fettuccini pasta Tossed in your choice of pesto or Huancaína sauce topped with sauteed beef tenderloin.

Dessert

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